Look after food and prevent cross-contamination by storing it properly.

How to store food hygienically:

- Keep raw meat on the bottom shelves
- Keep the fridge between 1 and 5°C and the freezer below -18°C
- Keep food in sealed bags or containers
- Wait for food to cool down before you put it in the fridge
- Don’t overfill the fridge
- Don’t store opened tin cans in the fridge
- Freeze food before its ‘use by’ date

Clean storage areas (fridge, freezer, cupboards, etc.) regularly and thoroughly.